

MENU

April 29th – May 3rd

	Monday	Tuesday	Wednesday	Thursday	Friday
FUSION	Stuffed Baked Potatoes Chili or Bacon Shredded Cheese or Cheese Sauce	Open Faced Turkey Sandwich Mashed Potatoes Roasted Zucchini	BBQ Pulled Pork Creamed Corn Bacon & Green Beans Creamy Cole Slaw	Pork Fried Rice Edamame \$1.50 Egg Roll	Gourmet Grilled Cheese with Tomato Soup
GRILL	*Hamburger *Cheeseburger Veggie Burger Grilled Chicken Sandwich	*Hamburger *Cheeseburger Veggie Burger Baja Chicken Wrap	*Hamburger *Cheeseburger Veggie Burger BBQ Turkey Burger	*Hamburger *Cheeseburger Veggie Burger Chipotle Chicken Flatbread	*Hamburger *Cheeseburger Veggie Burger Pizza Sub
TRATTORIA	Pepperoni or Cheese Pizza Bagels	Cheese Pizza Pepperoni Pizza Four Cheese Pizza	Cheese Stromboli Pepperoni Stromboli	Cheese Pizza Pepperoni Pizza Chicken Bacon Pizza	Pepperoni or Cheese Calzone
AGAVE	Proteins: Chicken or Beef Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included	Proteins: Chicken or Sofritas Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included	Proteins: Carnitas or Beef Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included	Proteins: Chicken or Blackened Tilapia Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included	Proteins: Chicken or Beef Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included
DELI					
Choices: 100% Wheat, 51% Whole Grain White Bread, Sub Bun, Tortilla, or Salad Meats: Ham, Oven Roasted Turkey, Salami, and Pepperoni. Cheese: Provolone, American, Pepper Jack, Shredded Cheese, and Feta Cheese. Toppings: Romain lettuce, Spinach, Black Olives, Kalamata Olives, Jalapenos, Banana Peppers, Hard Boiled Eggs, Bell Peppers, Onions, Tomatoes, Cucumbers, Croutons, and Pickles. Dessings & Condiments: Chipotle Dressing, Ranch, Honey Mustard, Caesar, Mayo, Balsamic Vinegarette, and Italian. (Ketchup, Mustard, & Franks Hot Sauce available at registers)					
Nutribar					
Including but not Limited to: Mushrooms, Tomatoes, Carrots, Broccoli, Onions, Bell Peppers, Cucumbers, Cauliflower, Roasted Beets, Sweet Potatoes, Red Skin Potatoes, Edamame, Romaine, Green Leaf, Spinach, Spring Greens, Wheat Berry, Quinoa, Barley, Flax Seed, Tofu, Assorted Cheeses, Hummus, Assorted Beans, Eggs, Bacon, Composed Salads, Raisins, Dried Cranberries, Fresh Fruits, Sunflower Seeds, Croutons, Pita Chips, Olives, Banana Peppers, Jalapenos, and Assorted Dressings.					
EAT LOCAL					
Local and /or Organic fruit and vegetable selections available in season. Some fruit and vegetables grown at the high school The Granville Schools Fresh Foods Program proudly serves locally grown foods in cooperation with the following partners: Birds Haven Farm, Finlayson Farms, Shagbark Seed and Mill Co, and Phillip's Meat Processing					

Please discuss any food allergy issues concerning your child with the Executive Chef Jon Harbaugh 740.587.8156 jharbaugh@granvilleschools.org or you can contact Kristen Marcela, RDN, AVI Foodsystems at kmcarcel@avifoodsystems.com for assistance This institution is an equal opportunity provider

